

# Food Service Establishment Inspection Report

|             |                                 |           |                 |                              |               |
|-------------|---------------------------------|-----------|-----------------|------------------------------|---------------|
| Name:       | <b>Waffle House #777</b>        |           |                 | Establishment Number         | <b>1-4551</b> |
| Address:    | <b>143 S Highway 74</b>         |           |                 | Previous                     | <b>82</b>     |
|             | <b>Peachtree City, GA 30214</b> |           |                 | Score                        |               |
| Year        | Month                           | Day       | Inspection Time | Purpose                      | Enforcement   |
| <b>2007</b> | <b>8</b>                        | <b>23</b> | <b>15:30</b>    | <b>Reinspection with fee</b> | <b>1</b>      |

# 91

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

| HAZARDOUS ITEMS (Category I)   |     |        |     | CRITICAL ITEMS (Category II) |   |     |        | GENERAL ITEMS (Category III) |        |  |  |
|--|-----|--------|-----|------------------------------|---|-----|--------|------------------------------|--------|--|--|
| Food   | CAT | Points |     | X<br>✓                       | Sewage  | CAT | Points |                              | X<br>✓ |  |  |
|  |     | Max    | Min |                              |   |     | Max    | Min                          |        |  |  |
| 1. Safe; Approved Source   | I   |        |     |                              | 23. Sewage in Establishment   | I   |        |                              |        |  |  |
| 2. Adulterated, Container, Labeled, Dispensed  | II  | 10     | 5   |                              | 24. Approved Sewage System  | III | 15     | 8                            |        |  |  |
| <b>Personnel</b>   |     |        |     |                              | <b>Plumbing</b>   |     |        |                              |        |  |  |
| 3. Disease Control; Personal Hygiene   | I   |        |     |                              | 25. Installation; Maintained  | III | 4      | 2                            |        |  |  |
| 4. Tobacco, Clothes, Hair Restraints   | II  | 8      | 6   |                              | 26. No Cross-Connection; Back Siphonage   | I   |        |                              |        |  |  |
| <b>Food Protection</b>   |     |        |     |                              | <b>Toilet and Handwashing Facilities</b>  |     |        |                              |        |  |  |
| 5. Food Handling Techniques  | I   |        |     |                              | 27. Approved; Accessible  | I   |        |                              |        |  |  |
| 6. Protected from Contamination  | II  | 10     | 5   | X                            | 28. Constructed; Maintained; Number   | III | 4      | 2                            | X      |  |  |
| 7. Storage Practices; Approved Containers  | II  | 10     | 5   |                              | 29. Clean; Proper Supplies Provided   | II  | 10     | 5                            |        |  |  |
| <b>Temperature Control</b>   |     |        |     |                              | <b>Garbage and Refuse Disposal</b>  |     |        |                              |        |  |  |
| 8. Enough Facilities to Maintain Food Temp   | I   |        |     |                              | 30. Containers, Covered, Number, Other  | III | 8      | 4                            |        |  |  |
| 9. Foods Rapidly Cooled; Held and Displayed  | I   |        |     |                              | 31. Storage Area; Clean, Construction   | III | 5      | 3                            |        |  |  |
| 10. Food Cooked to Proper Temperature  | I   |        |     |                              | <b>Physical Facilities</b>  |     |        |                              |        |  |  |
| 11. Foods Rapidly Reheated; Properly Thawed  | I   |        |     |                              | 32. Floors, Walls, Ceilings   | III | 6      | 3                            | X      |  |  |
| <b>Equipment and Utensils</b>  |     |        |     |                              | 33. Lighting; Fixtures Shielded   | III | 6      | 3                            |        |  |  |
| 12. Dishwash Facilities Acceptable, Operational  | I   |        |     |                              | 34. Ventilation; Sufficient, Maintained, Clean                                      | III | 8      | 4                            |        |  |  |
| 13. Designed, Constructed, Installed, Located  | III | 6      | 3   |                              | 35. Personnel Facilities Provided, Used   | III | 2      |                              |        |  |  |
| 14. Food Contact Surfaces Clean; Procedure   | II  | 15     | 8   |                              | <b>Other Operations</b>   |     |        |                              |        |  |  |
| 15. Approved Material; Maintained  | II  | 6      | 3   | X                            | 36. Toxic Materials, Storage, Use, Label  | I   |        |                              |        |  |  |
| 16. Testing Equipment Provided (Thermometer)   | II  | 5      | 3   |                              | 37. Roaches, Flies, Rodents   | III | 15     | 8                            |        |  |  |
| 17. Cloths; Clean, Properly Stored, Used   | II  | 4      | 2   |                              | 38. Proper Cleaning Methods Used  | III | 2      |                              |        |  |  |
| 18. Non-Food Contact Surfaces  | III | 15     | 8   | X                            | 39. Authorized Personnel, Animal Control  | II  | 5      | 2                            |        |  |  |
| 19. Storage; Handling Procedures   | II  | 6      | 3   | X                            | 40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry                | III | 2      |                              |        |  |  |
| 20. Single Service Articles  | II  | 6      | 3   |                              | 41. Approved Area For Food Service Operation  | III | 2      |                              |        |  |  |
| <b>Water</b>   |     |        |     |                              | The following Category I Items were corrected at the time of the inspection:<br>n/a |     |        |                              |        |  |  |
| 21. Approved Source; System Operational  | I   |        |     |                              |   |     |        |                              |        |  |  |
| 22. Hot and Cold Water as Required   | II  | 5      | 2   |                              |   |     |        |                              |        |  |  |
| Category 2 (Must correct within 72 hours): 6 (Corrected on the spot) - a) Cover food between use or during nonpeak hours. b) Beverage should not be stored above prep areas; and must have a lid and straw. 15 - Rusty shelves were noted in coolers. 19 - (Corrected on the spot) Single serve items were stored on unclean surfaces. 28 - Self closures on toilet room doors are not closing doors. 32 - Build up was noted on the floor under standing equipment. |     |        |     |                              |   |     |        |                              |        |  |  |
| Discussed with/Title Lorraine M Synder - District MGR  |     |        |     |                              | Inspected By/Title:   |     |        |                              |        |  |  |

# Food Service Establishment Inspection Report

|          |                          |     |                 |                      |             |
|----------|--------------------------|-----|-----------------|----------------------|-------------|
| Name:    | Waffle House #777        |     |                 | Establishment Number | 1-4551      |
| Address: | 143 S Highway 74         |     |                 | Previous             | 91          |
|          | Peachtree City, GA 30214 |     |                 | Score                |             |
| Year     | Month                    | Day | Inspection Time | Purpose              | Enforcement |
| 2007     | 8                        | 20  | 09:50           | Routine              | 2           |

# 82

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

| HAZARDOUS ITEMS (Category I)                    |     |        |     | CRITICAL ITEMS (Category II) |   |     |        | GENERAL ITEMS (Category III) |        |  |  |
|---|-----|--------|-----|------------------------------|---|-----|--------|------------------------------|--------|--|--|
| Food  | CAT | Points |     | X<br>✓                       | Sewage  | CAT | Points |                              | X<br>✓ |  |  |
|   |     | Max    | Min |                              |   |     | Max    | Min                          |        |  |  |
| 1. Safe; Approved Source                        | I   |        |     |                              | 23. Sewage in Establishment   | I   |        |                              |        |  |  |
| 2. Adulterated, Container, Labeled, Dispensed   | II  | 10     | 5   |                              | 24. Approved Sewage System  | III | 15     | 8                            |        |  |  |
| <b>Personnel</b>                                |     |        |     |                              | <b>Plumbing</b>   |     |        |                              |        |  |  |
| 3. Disease Control; Personal Hygiene            | I   |        |     |                              | 25. Installation; Maintained  | III | 4      | 2                            |        |  |  |
| 4. Tobacco, Clothes, Hair Restraints            | II  | 8      | 6   |                              | 26. No Cross-Connection; Back Siphonage   | I   |        |                              |        |  |  |
| <b>Food Protection</b>                          |     |        |     |                              | <b>Toilet and Handwashing Facilities</b>  |     |        |                              |        |  |  |
| 5. Food Handling Techniques                     | I   |        |     |                              | 27. Approved; Accessible  | I   |        |                              |        |  |  |
| 6. Protected from Contamination                 | II  | 10     | 5   | X                            | 28. Constructed; Maintained; Number   | III | 4      | 2                            |        |  |  |
| 7. Storage Practices; Approved Containers       | II  | 10     | 5   |                              | 29. Clean; Proper Supplies Provided   | II  | 10     | 5                            | X      |  |  |
| <b>Temperature Control</b>                      |     |        |     |                              | <b>Garbage and Refuse Disposal</b>  |     |        |                              |        |  |  |
| 8. Enough Facilities to Maintain Food Temp      | I   |        |     |                              | 30. Containers, Covered, Number, Other  | III | 8      | 4                            |        |  |  |
| 9. Foods Rapidly Cooled; Held and Displayed     | I   |        |     |                              | 31. Storage Area; Clean, Construction   | III | 5      | 3                            |        |  |  |
| 10. Food Cooked to Proper Temperature           | I   |        |     |                              | <b>Physical Facilities</b>  |     |        |                              |        |  |  |
| 11. Foods Rapidly Reheated; Properly Thawed     | I   |        |     |                              | 32. Floors, Walls, Ceilings   | III | 6      | 3                            | X      |  |  |
| <b>Equipment and Utensils</b>                   |     |        |     |                              | 33. Lighting; Fixtures Shielded   | III | 6      | 3                            |        |  |  |
| 12. Dishwash Facilities Acceptable, Operational | I   |        |     |                              | 34. Ventilation; Sufficient, Maintained, Clean  | III | 8      | 4                            | X      |  |  |
| 13. Designed, Constructed, Installed, Located   | III | 6      | 3   |                              | 35. Personnel Facilities Provided, Used   | III | 2      |                              | X      |  |  |
| 14. Food Contact Surfaces Clean; Procedure      | II  | 15     | 8   | X                            | <b>Other Operations</b>   |     |        |                              |        |  |  |
| 15. Approved Material; Maintained               | II  | 6      | 3   | X                            | 36. Toxic Materials, Storage, Use, Label  | I   |        |                              |        |  |  |
| 16. Testing Equipment Provided (Thermometer)    | II  | 5      | 3   | X                            | 37. Roaches, Flies, Rodents   | III | 15     | 8                            |        |  |  |
| 17. Cloths; Clean, Properly Stored, Used        | II  | 4      | 2   |                              | 38. Proper Cleaning Methods Used  | III | 2      |                              |        |  |  |
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| 19. Storage; Handling Procedures                | II  | 6      | 3   | X                            | 40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry  | III | 2      |                              |        |  |  |
| 20. Single Service Articles                     | II  | 6      | 3   |                              | 41. Approved Area For Food Service Operation  | III | 2      |                              |        |  |  |
| <b>Water</b>                                    |     |        |     |                              | The following Category I Items were corrected at the time of the inspection:<br>n/a   |     |        |                              |        |  |  |
| 21. Approved Source; System Operational         | I   |        |     |                              | ws 10/08/00   |     |        |                              |        |  |  |
| 22. Hot and Cold Water as Required              | II  | 5      | 2   | X                            | <p>ash can without protective barrier). 22 - Hot water does not reach 100 degree F in toilet room doors. Category 3 (Must correct by next routine inspection): 32 - Floors were clean not under and behind equipment. (repeat). 34 - a) Ventilation fans inside coolers were not clean. (repeat). b) Condensation leak was noted from ceiling above service counter. 35 - Personal items may not be stored with nor above food equipment, single serve items nor above food. Discussed: 1) Raw meat, raw eggs and ready-to-eat food storage. 2) Date and time marking of butter for time as a public health control. 3) Inspection report must be posted at a distance of more than 1 foot away, where it read by customers. Reinspection date: 8/23/07. Reinspection fee: \$75</p> |     |        |                              |        |  |  |
| Discussed with/Title Barkley Howard - Cook      |     |        |     |                              | Inspected By/Title:   |     |        |                              |        |  |  |